

Date-nut Bread

Yield - 6 pans, 420 servings



Ingredients

8 lb 1 oz **date pieces**, soaking in hot water
8 lb 1 oz sugar
5 3/8 oz salt
2 lb 10 oz shortening
5 lb 6 oz eggs
10 oz baking soda
1 1/3 oz cream of tartar
13 lb 6 oz bread flour
5 lb 6 oz chopped walnuts
1 1/2 gallons + 2 3/4 cups hot water

How to Prepare

1. In a mixer bowl combine sugar, salt, and shortening.
2. Add eggs, cream of tartar, flour, drained dates, chopped nuts, and hot water to make a batter.
3. Mix on #2 speed for 2 minutes.
4. Scale 9lb 8 oz of batter into each oiled sheet pan, 26" x 18" x 1".
5. Bake at 350° for 25 minutes, until a toothpick inserted in the center comes out clean.
6. When cool, dust the tops with powdered sugar.
7. Cut each pan 10 x 7 for 70 pieces.

Makes 6 pans, 420 servings.

----- Nutrition Information Per Serving: -----

Calories = 112
Calories from fat = 35
Total Fat = 3.9g
Saturated Fat = .9g

Cholesterol = 25mg
Sodium = 333mg
Total Carbohydrate = 17g
Dietary Fiber = 1g

Sugar = 5g
Protein = 2g
Vitamin A = 11RE
Vitamin C = 0mg

Calcium = 8mg
Iron = .7mg

Recipe provided by District #30 Schools @Ronan, Montana, an independent source. (Note: This recipe has not been standardized or tested by USDA).

Recipe Category:
Key USDA Commodity:
Food Group:
Fact Sheet Database:

Breads.
Date Products/Pieces.
Fruits and Vegetables.

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E-mail Comments to:

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